

SECTION 17**SMALL GALLEY AND FOOD SERVICES**

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17.1 REFERENCES

- (17A) Code of Federal Regulations - 46 CFR Chapter I
- (17B) AMERICANS WITH DISABILITIES ACT (ADA) - *ADA Accessibility Guidelines for Buildings and Facilities (ADAAG)*, as amended through September 2002

(17C) UNITED STATES PUBLIC HEALTH SERVICE (USPHS) - *Handbook on Sanitation Of Vessel Construction, Publication No. 393*

(17D) NATIONAL SANITATION FOUNDATION (NSF)

(17E) CENTER FOR DISEASE CONTROL (CDC) - *Recommended Shipbuilding Construction Guidelines for Cruise Vessels To Call on U.S. Ports*

(17F) UL listed - UNDERWRITER'S LABORATORY

17.2 INTRODUCTION

This Section contains the Contractor Design and Provide general requirements for an operational Small Galley type food service facility.

For WSF Fleet-wide Standardization purposes, End No. 1 of the Vessel shall always be considered the bow, and this designation shall delineate port and starboard, fore and aft wherever they are addressed in the Technical Specification.

17.3 GENERAL

NOTE: Each of the four (4) Vessels shall have a unique Passenger Deck interior decor. See the *Color Boards* Subsection in Section 25 of the Technical Specification as to decor intent.

The Contractor shall design and provide a complete and operational Small Galley type food service facility as specified herein. The equipment supplied and all installations shall comply with References (17A) through (17F), 46 CFR, Navigation and Vessel Inspection Circular No. 9-97, requirements and all other rules, regulations and laws whether local, State or Federal pertaining to Public Food Service Facilities aboard publicly owned vessels. Food preparation area shop drawings for custom built units shall be submitted to, and be approved by the WSF Representative and the USPHS prior to fabrication and installation.

BE ADVISED: The Contractor is reminded and advised that final food service and Small Galley installations will require inspection and approval by the FDA/USPHS, and issuance of Certificates of Sanitary Construction (CSC) to WSF. It is paramount that the Contractor employ craft persons with prior understanding of the applicable health rules and regulations, and prior installation experience in such installations, to facilitate an installation that meets the design, rules, and regulations for such installations.

The public food services facility shall consist of a Small Galley, and Cafeteria Area.

All equipment, cabinets, counters and shelving shall be installed parallel to the baseline.

- 1 All surfaces that may come in contact with food or drink shall be impervious to moisture and
2 resist stain and corrosion.
- 3 All stainless steel shall be Type 304, #4 finish.
- 4 All exposed welded joints, including field welds, shall be ground flush and smooth and
5 exposed surfaces polished to remove grinding marks.
- 6 Solder joints and/or rivets **shall not** be permitted.
- 7 Small Galley equipment shall be as specified in **FIGURE 17-1** and **TABLE 17-1** in this
8 Section of the Technical Specification.
- 9 Deck coverings shall be as specified in Section 6 of the Technical Specification.
- 10 All piping serving the food service equipment shall be adequately insulated to prevent freeze
11 damage (Upper Vehicle Deck & Tunnel) with USCG approved thermal insulation and also
12 within the food service area to prevent unwanted heat transfer from the heated Passenger
13 Deck area. Insulation shall be as specified in Section 7 of the Technical Specification.
- 14 Small Galley side sliding security grilles are covered in Section 4 of the Technical
15 Specification.
- 16 Painting and surface preparation shall be as specified in Section 14 of the Technical
17 Specification.
- 18 Seats, tables, booths and millwork cabinets shall be as specified in Section 19 of the
19 Technical Specification.
- 20 Crew Dayroom “kitchenette” areas shall be as set forth in Sections 19 and 20 of the
21 Technical Specification.
- 22 A Lower Vehicle Deck (LVD) Crew Shelter “kitchenette” area shall be as set forth in
23 Sections 19 and 20 of the Technical Specification.
- 24 Joiner linings and bulkheads shall be as specified in Section 25 of the Technical
25 Specification.
- 26 Materials, colors, and installation shall meet with the intent of the interior decor specified in
27 Section 25.
- 28 Lighting and soffits shall be designed and provided in accordance with Section 92 of the
29 Technical Specification and the Contractor’s design.
- 30 Provide each cash register with a dedicated hard wired LAN connection, and clean 120 Vac
31 power. See Sections 90 and 95 of the Technical Specification.

The Contractor shall construct Vessels that meet the requirements of the USPHS/FDA and permit issuance of Certificates of Sanitary Construction (CSC) to WSF.

17.4 FABRICATION AND INSTALLATION

Sub-bases, serving counters and cabinets shall be of rigid and durable construction. Construction details of prefabricated and custom built equipment shall provide for the elimination of sharp edges and corners, the removal of all burrs which might cause personnel injury or an unaesthetic appearance to the installed equipment, or hamper cleaning and maintenance. Equipment abutting other pieces of equipment, dressers, or bulkheads shall be installed in a manner to avoid grease or soil catching crevices. Flashing and sealing shall be provided as necessary to make all areas vermin proof or waterproof as required.

17.4.1 Sub-bases and Foundations

Sub-bases shall be connected to the steel deck with welded edges. The sub-bases shall be installed on top of the deck insulation and deck covering touching the sub-base on each side. Sub-bases shall finish typically approximately six (6) inches above the finished deck, and approximately 4½ inches in from the front edge of the cabinets and equipment. The food preparation area, scullery, and the mobility impaired accessible counters in the Serving Area shall have sub-bases with toe spaces approximately 9 inches high × 6 inches deep.

Neoprene watertight gaskets shall be provided between the sub-base and any equipment mounted thereon.

Sub-bases shall be open to the finished deck with a removable bottom shelf to expose possible vermin accessible areas. There shall be no electrical cables or piping passing through the removable bottom shelves.

17.4.2 Counters and Cabinets

All counters, cabinets, dresser and locker units, where prefabricated or custom built, shall be installed in a manner that will present the appearance of an integral unit insofar as practicable.

All counters and cabinets shall be securely bolted to the sub-base through a watertight neoprene gasket utilizing stainless steel nuts, bolts, and washers as required.

17.4.2.1 Serving Area and Day Rooms

Counters and cabinets accessible to the public and crew shall be no more than thirty-four (34) inches high from the finished deck to the working top surface when mounted on the sub-base.

All counters and cabinets designed and provided shall be fabricated generally as described in this Section and Section 19 of the Technical Specification.

17.4.2.2 Food Preparation Area

Food preparation counters and cabinets shall be fabricated with enclosed tops, sides, backs and fronts, except in way of drawers and doors, with panels of 18 USSG stainless steel secured to the equipment's frame, and shall be fitted with a 16 USSG stainless steel removable bottom.

Provide shelving fabricated from 18 USSG stainless steel with integral sea rails, capable of sustaining uniformly distributed loads of not less than 100 pounds per square foot with concentrated edge loads of no less than 200 pounds.

Each drawer shall be provided with nylon rollers of a size suitable for the loading for which the drawer is designed and installed in a manner that will provide smooth, catch-free drawer operation. Provide each drawer with positive stops and latches. Drawer frames and tracks shall be constructed of 14 USSG stainless steel; tracks shall be formed top and bottom to fit the nylon drawer rollers.

Counters and cabinets shall be provided with double doors fabricated with an 18 USSG stainless steel outer panels and 20 USSG stainless steel inner panels, with hemmed edges. Doors shall be filled with sound deadening material approved by the USCG and shall be hung from semi-concealed hinges provided with lubrication free nylon bearing inserts. Doors shall be of uniform width wherever possible, nominally eighteen (18) inches, and each shall be provided with a positive latch. Cabinets shall be approximately thirty-six (36) inches high when measured from the finished deck unless otherwise noted.

17.4.3 Tops

17.4.3.1 Serving Area and Day Rooms

Unless specifically specified differently, the tops of counters, and dressers, where prefabricated or custom built, shall be DuPONT Corian, or equal. All public facility counters shall be finished as specified in Section 25 of the Technical Specification.

Drip trays shall be similar to those manufactured by KROWNE, or equal. The drip trays shall be of the flanged drop-in recessed type, constructed of stainless steel and drained to the nearest deck drain outlet.

Fronts shall be plastic laminates, color and patterns as selected on the approved Color Boards in Section 25 of the Technical Specification. Tray slides shall be of DuPONT Corian, or equal, with 1/4 inch square aluminum rods imbedded 1/8 inch deep, running the entire length of the tray slide.

Tops shall be adequately reinforced so the tops can support heavy weights and/or equipment without deflection. There shall be no seams except at angles and they shall be joined with a hairline butt joint utilizing hidden splines and stainless steel screw connections.

Tops in way of bulkheads shall be constructed with minimum 6-inch high integral splashbacks, flanged back one (1) inch at a 60 degree angle to the bulkhead at the back and ends. Top edges of splashbacks shall be fitted with finishing strips secured to the bulkhead. The edges of tops not provided with splashbacks shall be formed to provide a retainer edge and an apron integral with the dresser top. The top of the retainer shall be approximately $\frac{3}{4}$ inch above the working surface and the apron shall extend down far enough to cover the top horizontal frame member. The crown of the retainer shall be formed to approximately a $\frac{5}{16}$ inch inside radius. The retainer shall be coved at the working surface to at least a $\frac{3}{8}$ inch inside radius.

All corners shall be fabricated to a minimum of a $\frac{1}{2}$ inch radius.

17.4.3.2 Small Galley Area

The tops of counters, drain boards, and dressers, whether prefabricated or custom built, shall be constructed of 14 USSG stainless steel. Tops shall be reinforced on the underside with closed galvanized steel hat sections, welded in place so the tops can support heavy weights and/or equipment without deflection. There shall be no seams except at angles and they shall be joined with a hairline butt joint utilizing hidden splines and stainless steel screw connections.

Seams in horizontal surfaces, including sinks and other inserts, shall be butt-welded and finished as an integral part of the top. External visible seam welds shall be ground smooth and polished to remove grinding marks.

Tops in way of bulkheads, shall be constructed with minimum 6-inch high integral backsplashes, flanged back one (1) inch at a 60 degree angle to the bulkhead at the back and ends. Top edges of backsplashes shall be fitted with finishing strips secured to the bulkhead. The edges of tops not provided with backsplashes shall be formed to provide a retainer edge and an apron integral with the dresser top. The top of the retainer shall be approximately $\frac{3}{4}$ inch above the working surface and the apron shall extend down far enough to cover the top horizontal frame member. The crown of the retainer shall be formed to approximately a $\frac{5}{16}$ inch inside radius. The retainer shall be coved at the working surface to at least a $\frac{3}{8}$ inch inside radius.

All corners shall be fabricated to a minimum of a $\frac{1}{2}$ inch radius.

A NSF approved sound deadening material shall be installed on the underside of counter tops and sinks except in compartments, which are used as food storage areas.

17.4.4 Hardware

Doors and drawers shall be provided with stainless steel hinges, handles and latches. Hinges shall be of the semi-concealed type provided with lubrication free nylon bearing inserts. Handles shall be the flush type, with combination pull and positive latching devices to prevent opening with the Vessel's motion.

17.4.5 Sinks

Sinks shall be constructed of 16 USSG stainless steel. Sinks shall be integral with tops and shall have coved corners. Sinks shall be fitted with 2-inch cast brass chrome plated, externally controlled lever-type waste outlets, connected at back to 1½ inch drain with a stainless steel perforated strainer. Sink fixtures shall be of cast brass, chrome plated and of good marine grade, suitable for heavy duty use. Fixture models shall be interchangeable with models as shown in Section 20 of the Technical Specification.

Provide a paper towel dispenser, BOBRICK B-263, or equal, stainless steel, 400 single-fold dispenser, at each sink. See the *ACCESSORIES* Subsection in Section 20 of the Technical Specification for additional requirements.

17.5 FOOD PREPARATION/SERVICE EQUIPMENT

Provide the most current model of all equipment identified on the Small Galley Equipment Schedule **TABLE 17-1** in this Section of the Technical Specification, or listed within.

All equipment requiring electrical power shall be capable of operating from the Vessel's installed Ship's Service A.C. system and shall be approved by References (17D) and (17F). 46 CFR §111.77 outlines applicable UL standards for the equipment requiring such listing.

17.5.1 Installation

Equipment abutting other equipment, counters, cabinets, dressers or bulkheads shall be installed in a manner that will ease cleaning and prevent soil, grease or other organic material from collecting in cracks, joints, crevices and overlaps. Unless otherwise specified, all seams shall be butt-welded, ground smooth and polished to remove grinding marks. Flashing, sealing strips and sealant throughout shall be provided as required to vermin proof the installation.

Equipment shall be securely fastened to sub-bases, countertops or bulkheads as appropriate to prevent movement.

Unless otherwise specified, all electrical connections shall be permanently made with non-corrosive conductor pipes or penetrations.

17.5.2 Equipment Installation

The Contractor shall install all equipment whether shipyard supplied or OFE. Installations shall be in accordance with the manufacturer's recommendations and instructions except as modified by these Technical Specifications. Ensure that sufficient access remains after installation to perform necessary maintenance and repairs.

17.6 MENU BOARDS

Menu boards shall be custom manufactured by MODULEX Inc. (most current equivalent), or equal. Each unit shall consist of a MODULEX Interior-20 menu board with a MODULEX Interior-10 frame and cover. Main menu boards shall have two (2) frames, 40 inches high × 20 inches wide. Small Galley menu boards shall have one (1) 30 inches high × 20 inches wide frame. All units shall have a permanent header panel with Logo and Menu in vinyl, divider panels with permanent text for menu groupings, changeable text panels with knob foil base for the removable $\frac{9}{16}$ inch high white letters on black tiles. Panels are to be mounted to the wall rails by removable non-locking end clips and the assembled unit riveted to a black aluminum frame with an UV filtered acrylic cover. The Small Galley menu shall be double sided.

Provide the following:

- Three (3) 400 letter assortments #2221
- Three (3) 150 number assortments #2226
- Nine (9) 100 piece blank assortments #2290
- Ten (10) 1 inch × 20 inch text panels with blanks and end clips #5231
- One (1) storage cabinet #2426

17.7 SMALL GALLEY

Design and Provide a Small Galley in the general configuration as set forth in **FIGURE 17-1** in this Section of the Technical Specification. For WSF Fleet-wide Standardization purposes the Small Galley and Cafeteria shall be located on centerline, on End No. 2 of the Vessel as on other WSF Ferries.

NOTE: Where the words “Small Galley”, “future Galley”, and/or “Express Galley” are used in this Contract, they shall have the same meaning and be interchangeable.

Provide potable water service down from the ceiling as directed by the WSF Representative. See Section 59 of the Technical Specification.

- 1 Provide sanitary drain connections as set forth in the *Sanitary Drains* Subsection in
- 2 Section 11 of the Technical Specification.

- 3 Normal area lighting shall be provided in the Cafeteria area adjoining the Small Galley. True
- 4 full spectrum area lighting, to create visually appealing displays through true color rendering,
- 5 shall be provided in the Small Galley area. See Section 92 of the Technical Specification.

- 6 Power and lighting for the Small Galley area shall be from the Small Galley sized power
- 7 panel (load center) as set forth in Sections 90 and 92 of the Technical Specification.

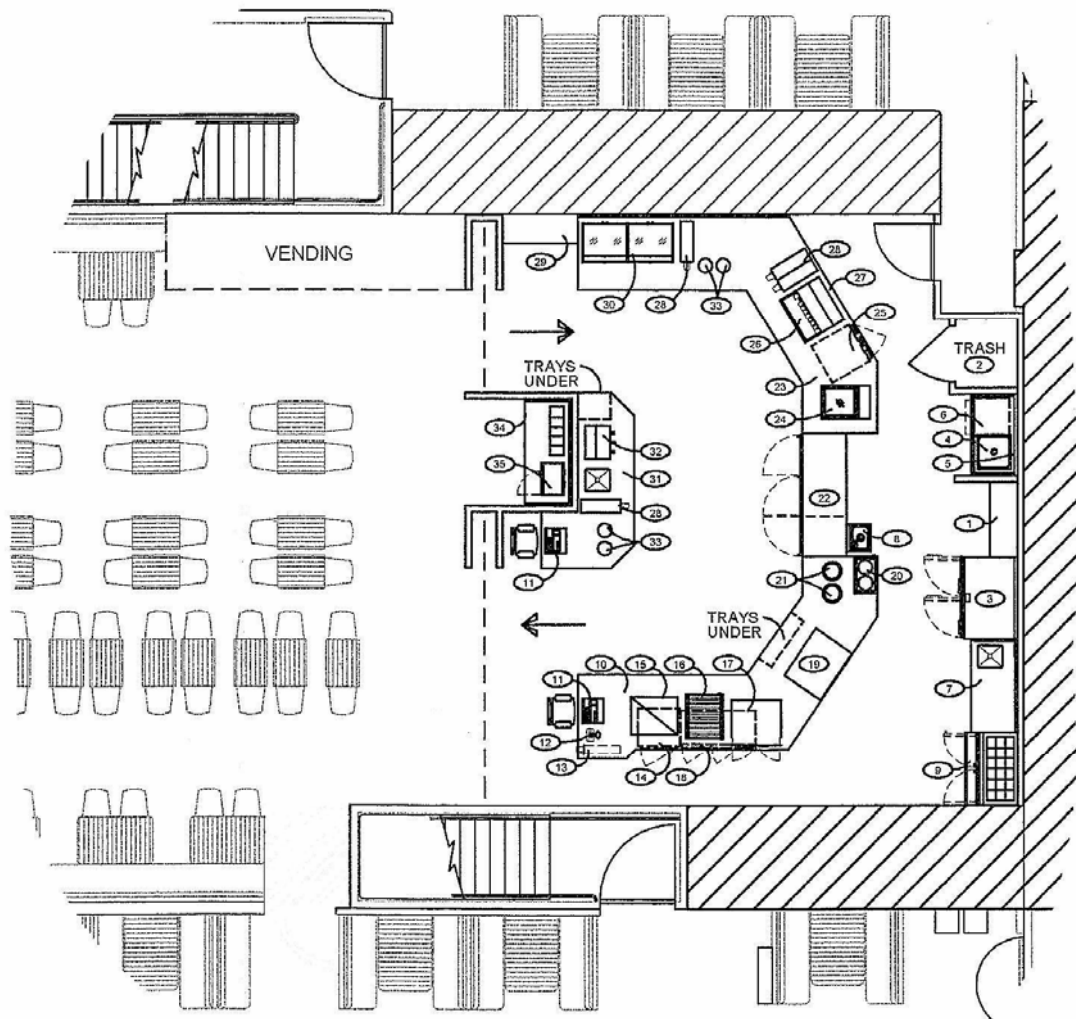


FIGURE 17-1

SMALL GALLEY CONCEPT DECK PLAN

(Numbers in bubbles correspond with Item Numbers in TABLE 17-1 below)

- 1 The Small Galley shall be provided with the following equipment, or equal:

TABLE 17-1 SMALL GALLEY EQUIPMENT & LAYOUT				
ITEM	QTY	DESCRIPTION	MANF'R (or equal)	FURN. BY
1	1	Storage Shelving	METRO MetroMax W/Microban [®] , 5-shelf	Shipyard
2	1	Trash Area	Fabricate	Shipyard
3	1	Reach-In Refrigerator	COSPOLICH R41-2M-SM	Shipyard
4	1	Warewasher Counter / Sink	CHAMPION 1-RDT Right Hand Sink	Shipyard
5	1	Pre-Rinse Unit– w/Pre-Rinse, Ultra Style, Deck Mount spray faucet assembly	FISHER MANF. Co.	Shipyard
6	1	Warewasher, 3-phase with 9 kW electric booster heater	CHAMPION UH-200B	Shipyard
7	1	Prep Counter / Sink	Fabricate	Shipyard
8	1	Hand Sink	ADVANCE TABCO Model 7-PS-90	Shipyard
9	1	Sandwich Refrigerator	COSPOLICH SSR2T-2M-SM	Shipyard
10	1	Service Counter	Fabricate	Shipyard
11	2	Cash Register	TBD	Galley Concessionaire
12	1	Beer Tap and Drainer	Glastender Inc. two faucet tower CT-2-SS	Shipyard
13	1	Beer Cup Dispenser	SIMPLI-FLEX Model 1015599 SF2102 Cabinet 2 holes	Shipyard

TABLE 17-1, (cont'd) SMALL GALLEY EQUIPMENT & LAYOUT				
ITEM	QTY	DESCRIPTION	MAF'R (or equal)	FURN. BY
14	1	Wine Refrigerator	COSPOLICH R4-2M-SMW	Shipyard
15	1	Snack Shelf	TBD	Shipyard
16	1	Hot Dog Cooker	STAR MANF. INTERNATIONAL Grill-Max Model 30SBB w/sneeze guard	Shipyard
17	1	Hot Food Case	HATCO CORP. Model WFST-2X	Shipyard
18	1	Beer Keg Cooler	COSPOLICH UCR10-2M-SM	Shipyard
19	1	Pop Corn Maker with Stainless Steel Base	BRUTE FORCE Motor #2011E 32 oz. Pop-O-Gold w/Model 2009SS Base	Shipyard
20	1	Soup Warmer	WELLS MANF. Model HW/SMP 120 v/1800 Watt	Shipyard
21	2	Soup Wells	WELLS MANF. Model SS-10ULT	Shipyard
22	2	Refrigerated Display Case	COSPOLICH R18-2M-SMGD, and R40-2M-SMGD (1 of each model)	Shipyard
23	1	Service Counter	Fabricate	Shipyard
24	1	Ice Cream Cabinet	SILVER KING Model SKCTMDI	Shipyard

TABLE 17-1, (cont'd) SMALL GALLEY EQUIPMENT & LAYOUT				
ITEM	QTY	DESCRIPTION	MAF'R (or equal)	FURN. BY
25	1	Under-counter Freezer	COSPOLICH UCF5-2M-SM	Shipyard
26	1	Ice & Soda Dispenser with ice hopper (left hand ice chute, 8-valve, sanitary lever actuation)	FOLLETT CORP. VU155M Series with two (2) MCD400AVS satellite-fill icemakers	Shipyard
27	1	Soda System	Soda Purveyor	Soda Purveyor
28	4	Cup Dispenser	SIMPLI-FLEX Series 2100 Model 1015393 SF2104 Cabinet 4-hole	Shipyard
29	1	Tray Stand	Fabricate	Shipyard
30	2	Pastry Case	FEDERAL IND. Model CLCT-2	Shipyard
31	1	Service Counter W/ Sink	Fabricate	Shipyard
32	1	Coffee Maker	FETCO CORP. Model CBS-52H20-2	Shipyard
33	4	Coffee Dispenser	FETCO CORP. LUXUS	Shipyard
34	1	Condiment Counter	Fabricate	Shipyard
35	2	Microwave Oven	PANASONIC Model NE-1056	Shipyard

TBD = To Be Determined

1 **NOTE:** Should any of the above **TABLE 17-1** equipment become unavailable during
2 the Contract, provide the current WSF approved equivalent.

3 **NOTE:** Final layout and equipment of the Small Galley will be defined during the
4 detailed design phase for the Small Galley to suit WSF food vending needs.

1 The abovementioned Small Galley configuration and layout has been developed through a
2 collaboration between WSF and Andrea Piacentini Design Inc.

Andrea Piacentini Design Inc.
Contact Ms. Andrea Piacentini
Telephone (206) 382.8403
email andrea@apddesign.com

3 **17.8 VENDING MACHINE AREA**

4 A Vending Machine area shall be provided in the Cafeteria Area, just outside the Small
5 Galley enclosure.

6 Provide potable water service down from the ceiling as directed by the WSF Representative.
7 See Section 59 of the Technical Specification.

8 Normal area lighting shall be provided in the area. See Section 92 of the Technical
9 Specification.

10 Power and lighting for the Vending Machine area shall be from the Small Galley sized power
11 panel as set forth in Sections 90 and 92 of the Technical Specification.

12 Provide a rail system to secure all vending machines against Vessel roll and pitch forces as
13 set forth in the *MATERIALS AND WORKMANSHIP* Subsection in Section 1 of the Technical
14 Specification. The rail system shall be install behind the joiner bulkhead.

15 **17.9 DAYROOM FOOD SERVICE EQUIPMENT**

16 The Crew Dayrooms and Crew's Shelter shall be provided with furniture, lockers, cabinets
17 and counters generally in accordance with this Section, Sections 19,20, and 21 of the
18 Technical Specification, and food service equipment as follows:

19 **17.9.1 Sun Deck Dayroom**

20 One (1) Range oven, ceramic glass cooktop, 4-burner with self cleaning oven, sliding
21 storage drawer (bottom), 30-inch wide, KENMORE Model #96022, or current WSF
22 approved equivalent, "WHITE" colored, 208 Vac.

23 One (1) Microwave Oven, 1.2 cubic foot, upper cabinet mounted GENERAL
24 ELECTRIC - Profile Advantium® Model SCA1000HWW, or current WSF approved
25 equivalent, with self contained range exhaust hood, grease trap and filter screens,
26 "WHITE" colored, 110 Vac. The hood exhaust shall be tied into the dayroom power
27 exhaust system.

One (1) Coffee brewer, BUNN CORP. Bunn® CWTF15-2, Low Profile Auto w/ hot water faucet, or current WSF approved equivalent, 110 Vac.

One (1) Refrigerator/Freezer combination, 20.9 cubic foot WHIRLPOOL top freezer, Model #GT1SHTXMQ, Energy Star®, or current WSF approved equivalent, “WHITE” colored, 110 Vac.

17.9.2 Passenger Deck Crew Dayroom

One (1) Range oven, ceramic glass cooktop, 4-burner with self cleaning oven, sliding storage drawer (bottom), 30-inch wide, KENMORE Model #96022, or current WSF approved equivalent, “WHITE” colored, 208 Vac.

One (1) Microwave Oven, 1.2 cubic foot, upper cabinet mounted GENERAL ELECTRIC - Profile Advantium® Model SCA1000HWW, or current WSF approved equivalent, with self contained range exhaust hood, grease trap and filter screens, “WHITE” colored, 110 Vac. The hood exhaust shall be tied into the dayroom power exhaust system.

One (1) Coffee brewer, BUNN CORP. Bunn® CWTF15-2, Low Profile Auto w/ hot water faucet, or current WSF approved equivalent, 110 Vac.

One (1) Refrigerator/Freezer combination, 20.9 cubic foot WHIRLPOOL top freezer, Model #GT1SHTXMQ, Energy Star®, or current WSF approved equivalent, “WHITE” colored, 110 Vac.

17.9.3 Engineer’s Dayroom

One (1) Range oven, ceramic glass cooktop, 4-burner with self cleaning oven, sliding storage drawer (bottom), 30-inch wide, KENMORE Model #96022, or current WSF approved equivalent, “WHITE” colored, 208 Vac.

One (1) Microwave Oven, 1.2 cubic foot, upper cabinet mounted GENERAL ELECTRIC - Profile Advantium® Model SCA1000HWW, or current WSF approved equivalent, with self contained range exhaust hood, grease trap and filter screens, “WHITE” colored, 110 Vac.

One (1) Dishwasher, SEARS, Kenmore #02215152000, Energy Star®, 24-inch, 5 cycle, or current WSF approved equivalent, “WHITE” colored, 110 Vac.

One (1) Coffee brewer, BUNN CORP. Bunn® CWTF15-2, Low Profile Auto w/ hot water faucet, or current WSF approved equivalent, 110 Vac.

One (1) Refrigerator/ Freezer combination, 22.1 cubic foot AMANA bottom freezer, Model #ABB2224DEW, Energy Star®, or current WSF approved equivalent, “WHITE” colored, 110 Vac.

17.9.4 Deck Crew Shelter

One (1) Microwave Oven, 1.8 cubic foot, countertop model, GENERAL ELECTRIC, #JE1860WH or current WSF approved equivalent, "WHITE" colored, 110 Vac.

One (1) Coffee brewer, BUNN CORP. Bunn-O-Matic® A-10, or current WSF approved equivalent, 110 Vac.

One (1) compact Refrigerator/Freezer combination, 6.0 cubic foot SEARS Kenmore, #04694692000, or current WSF approved equivalent, "WHITE" colored, 110 Vac.

17.10 SPARE PARTS AND INSTRUCTION MANUALS

Provide a list of recommended spare parts and special tools for those items which are Contractor furnished, together with parts lists and instruction manuals necessary to maintain and service provided equipment and accessories in accordance with the requirements of Sections 86 and 100 of the Technical Specification.

17.11 TESTS, TRIALS AND INSPECTIONS

Tests and/or trials shall be in accordance with Section 101 of the Technical Specification.

Inspections shall be performed as defined in this Section and in Sections 1 and 2 of the Technical Specification.

17.11.1 US Food and Drug Association (FDA) Inspection

The Contractor shall contact the U.S. Public Health Services (FDA) Interstate Travel Sanitation Specialist for its review of engineering drawings associated with food service areas and its inspection of those same areas during and after construction. For bidding and schedule purposes, at a minimum, three (3) or four (4) ship checks, per Vessel, will be required, including a final approval ship check prior to delivery. Contact at the FDA is:

United States Public Health Service
Food and Drug Administration (FDA)
Ms. Katie Aolford (425) 483-4907 or
Ms. Rita Luttrell (425) 483-4920

Generally, Vessels are inspected at four (4) different stages of construction to determine if construction compliance levels are met. FDA Inspections should cover the following items:

Inspection 1: This inspection is usually made at or about the time of launching to determine proper location and installation of drinking water tanks and any drinking water lines that have been installed. Inspection usually includes the interior of the drinking water tanks before the tanks are filled and closed.

Inspection 2: This inspection is usually made when refrigeration spaces (if applicable) are installed to allow visual examination of rat-proofing. Inspection usually is to check the drinking water supply piping and distribution piping water treatment units and the drain and sewage piping. One inspection of same will be necessary after galley (Small Galley is in place.

Inspection 3: This inspection is usually made while a galley is being installed. This inspection usually is to check rat-proofing of the galley, food stores, dining and living quarters, and related areas. Drinking water and drainage systems may also be inspected at this time. At this inspection, the Contractor shall have records/certification that the water system has been sanitized as well as records showing negative results on bacteriological tests of the water system.

Inspection 4: This final inspection is when the Vessel is completed and ready for delivery. This inspection is usually to check the food service areas and the remainder of the Vessel for compliance.

Satisfactory acceptance of the installation shall result in an issuing of the required abovementioned Certificates of Sanitary Construction (CSC) to WSF.

17.11.2 Demonstration and Testing

The Contractor shall demonstrate to the Vessel Crew, WSF Concessionaire(s), and the FDA's representative each piece of food service equipment.

Prior to the demonstration, test, clean and adjust equipment to ensure correct service has been provided and equipment is operational and complete in all respects, including specified accessories.

Make arrangements for demonstration a minimum of two (2) weeks in advance, and coordinate with the WSF Representative and the FDA representative.

Demonstrate and provide training on food service equipment in accordance with Section 1 of the Technical Specification to familiarize WSF personnel, and the WSF Concessionaire with the operation and maintenance needed for each piece of equipment, including periodic preventative maintenance required. Training shall include an explanation of service requirements and simple on-site service procedures, as well as information concerning the name, address and telephone number of a qualified local source of service. The individual performing the demonstration must be fully knowledgeable of all operating and service aspects of the equipment.

17.12 PHASE II TECHNICAL PROPOSAL REQUIREMENTS

The following deliverable, in addition to other deliverables required by Section 100 of the Technical Specification and the Authoritative Agencies, shall be provided during the Phase II

1 Technical Proposal stage of Work in accordance with the requirements of Section 100 of the
2 Technical Specification.

3 A. Food Service Equipment Layout/Schedule

4 See Sections 25 and 100 of the Technical Specification for requirements regarding Color
5 Boards and drawings for the food service areas.

6 See Section 100 of the Technical Specification for additional requirements regarding
7 technical documentation.

8 **17.13 PHASE III DETAIL DESIGN AND CONSTRUCTION REQUIREMENTS**

9 The drawings required by Section 100 of the Technical Specification and the Authoritative
10 Agencies, shall be provided during the Phase III Detail Design stage of Work in accordance
11 with the requirements of Section 100 of the Technical Specification.

12 See Section 1 of the Technical Specification for Training of Personnel.

13 See Section 100 of the Technical Specification for requirements regarding drawings of food
14 service areas.

15 See Section 100 of the Technical Specification for additional requirements regarding
16 technical documentation.

(END OF SECTION)